

# E-News

August 2011

## WHAT'S NEW

### COABC MEETS THE MINISTER

July has been 'meet the Minister' month! On July 11, 2011, Kris Chand, the COABC Vice President met the Minister of Agriculture, Don McRae, in his home riding. They toured Eatmore Sprouts with Carmen Wakeling, COABC past Vice President and spoke informally about the state of agriculture in the province.

The following week COABC President, Mary Forstbauer and Accreditation Board Chair, Anne Macey, traveled to Victoria to officially meet Minister McRae on behalf of COABC. The meeting was a success with the minister hearing about the challenges facing the organic sector in BC. Minister McRae was receptive and indicated that his office would work with COABC to address the issues brought forward.

### NATIONAL ORGANIC WEEK

Start planning now for your community event! National Organic week is October 15-22. The National planning Committee will have promotional materials available for community events and will list events on the Organic Week website. This is a great opportunity to raise the awareness about organics. Take a display to your farmers market or collaborate with a local chef. If there is interest, COABC will host a conference call to help organizers coordinate with each other. Please contact [coabcpromo@gmail.com](mailto:coabcpromo@gmail.com).

Just prior to National Organic week, Edible Vancouver Fall issue will hit the stands and COABC will once again have a feature spot. In this issue the Canada Organic Logo will be introduced as the next part of the story. If you would like to take advantage of this affordable advertising opportunity, please contact [coabcpromo@gmail.com](mailto:coabcpromo@gmail.com).

### HUSKY REBATE PROGRAM

The Husky rebate program was initiated in 2005 to provide an additional funding source for COABC. When you use the loyalty card at Husky, COABC receives a 2% rebate. If you do not have a card or would like a replacement please email [office@certifiedorganic.bc.ca](mailto:office@certifiedorganic.bc.ca).

### COABC CONFERENCE 2012

#### **SAVE the date! February 24-26, 2012**

The 2012 Conference team has begun planning. Are there topics that you would like see on the program or speakers you would like to hear? Please email your suggestions to [admin@certifiedorganic.bc.ca](mailto:admin@certifiedorganic.bc.ca).

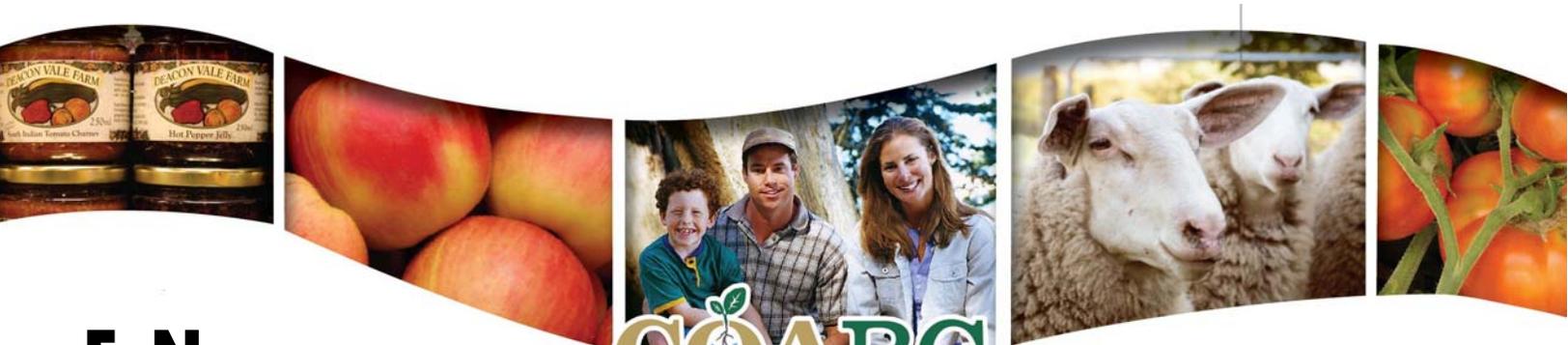
## ONGOING

### SOCIAL MEDIA

COABC is on Facebook at <http://www.facebook.com/pages/Certified-Organic-Associations-of-BC/208548192519986> and on Twitter, username coabccanada. Join our online community.

### NEWSLETTERS FROM SUPPORTING ORGANIZATIONS

Every month the COABC receives newsletters from organizations with related interests or with whom we are members. So as not to repeat everything written, take a moment to read their newsletters.



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- **BC Agriculture Council** COABC is a member under the Community Agriculture seat. [http://www.bcac.bc.ca/index.php?page\\_id=2](http://www.bcac.bc.ca/index.php?page_id=2)
- **BCSPCA** [HTTP://SUPPORT.SPICA.BC.CA/SITE/MESSAGEVIEWER?EM\\_ID=3781.0&DLV\\_ID=9661](http://support.sPCA.bc.ca/site/messageviewer?em_id=3781.0&dlv_id=9661)
- **OFC** <http://www.organicfederation.ca/>
- **BCFMA** [http://www.bcfarmersmarket.org/ind/news/bcafm\\_v19\\_may11.htm](http://www.bcfarmersmarket.org/ind/news/bcafm_v19_may11.htm)

## **BC CERTIFIED ORGANIC CHECKMARK LOGO**

**ISO operators are fortunate to be able to use the Canada Organic label AND the BC Checkmark side by side.**

The logo of the BC Certified Organic program is a key tool to identify certified organic products in BC. It is important that the symbol is used correctly; here is a quick reminder, especially for websites and the exclusion zone (white space.) The Program Symbol is enclosed by a black border. The border ensures that the appropriate white space or exclusion zone is provided around the composite mark. The Program Symbol must be enclosed by the border if the Symbol is applied against colored or complex backgrounds. However, if the background is white or off-white, it may be desirable to omit the border while ensuring the appropriate exclusion zone.

## **“WHAT IS ORGANIC FARMING?” BOOKLET NOW AVAILABLE ONLINE**

Are you familiar with the green “What is Organic Farming” booklet? The booklet is now available on our website as a downloadable resource. On the Education page under the Marketing Toolkit tab there are a number of tools and resources available to help members.

## **COMPLAINTS SUBMISSION FORM**

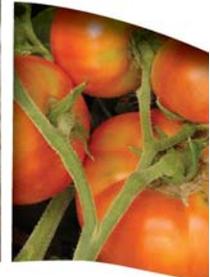
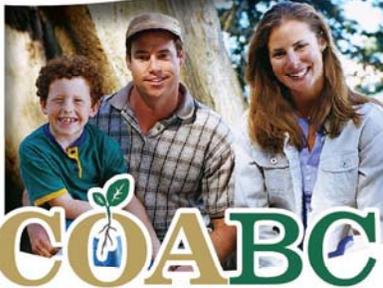
Canada Organic Office complaint submission form can be found at <http://www.certifiedorganic.bc.ca/programs/cor.php>. For complaints against an interprovincial traded product see the COO complaint form at <http://certifiedorganic.bc.ca/programs/cor.php>  
Complaints on this form are to be directed to the Canada Organic Office directly [OPR.RPB@inspection.gc.ca](mailto:OPR.RPB@inspection.gc.ca).

## **INTERESTING**

### **FREE CLASSIFIED ADS FOR FOOD AND AGRICULTURE**

As part of [FarmFolkCityFolk](#)'s continuing efforts to cultivate a local, sustainable food system we have launched a series of trading websites. These exchanges allow those in food and agriculture to network and grow BC business opportunities through the simple yet powerful tool of placing Wanted and Available ads for products or services. The newest site, [www.GetGrowingBC.ca](http://www.GetGrowingBC.ca) is for the nuts and bolts of BC's food system. It provides free classified ad space for employment, land, used equipment, services, seeds, and other essential elements for a successful food or farming business. There is also an event calendar for workshops, conferences, and meetings. Get Growing BC is generously funded through [TD Friends of the Environment Foundation](#)  
[www.SharedHarvest.ca](http://www.SharedHarvest.ca)

A network of four regionally based Shared Harvest websites, support the trade of food and agricultural products in Metro Vancouver, Victoria, the Okanagans and the Fraser Valley. They provide free online classifieds space for locally produced food and agricultural products. For farm businesses, [www.SharedHarvest.ca](http://www.SharedHarvest.ca) increases buying and selling opportunities; for the public it means greater access to local food. Farmers, processors, grocers, restaurants, distributors and the general public can post and browse ads for free.



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The public are looking for local products to buy! Advertise in any or all of the 4 areas covered.

[www.BiomassTrader.ca](http://www.BiomassTrader.ca)

Organic matter that in the past has either been ploughed under or sent to landfill is beginning to be seen as an important resource for composting and bioenergy. If you have too much of a good thing the Biomass Trader offers free classified ad space for,

- |                            |                 |
|----------------------------|-----------------|
| Manure                     | Fats and oils   |
| Vegetable and fruit debris | Garden waste    |
| Chaff                      | Soil amendments |

The Biomass Trader is an innovation project generously funded through [Growing Forward](http://www.growingforward.ca), a shared federal-provincial-territorial initiative.

## EVENTS

### FARM2CHEF

Date: August 7, 2011, 4pm -8pm

Location: Thistle Farm, Kamloops, BC

Farm2Chefs is a grazing event - guests will wander the farm, glass and napkin in hand, sampling the best of local and seasonal food from a wide variety of restaurants, and learning more about sustainability in agriculture, both production and marketing. This event is a fund raiser for the Thompson-Shuswap Chef-Farmer Collaborative, an organization dedicated to putting local food on the menus of restaurants around the region, supporting sustainable agriculture and making a solid network of chefs and farmers. For more information, visit <http://tscfc.org/farm2chefs/>.

### OKANAGAN FEAST OF FIELDS

Date: Sunday, August 21, 2011, 1-5pm

Location: Van Westen Vineyards & Orchards, Naramata

Cost: Adult ticket \$85

The Van Westen Family Vineyards & Orchards will host this popular multi-course celebration of farming, food and wine in their stunning Naramata farm overlooking Okanagan Lake. For tickets please visit

[http://www.feastoffields.com/index.php?option=com\\_content&view=section&layout=blog&id=8&Itemid=58](http://www.feastoffields.com/index.php?option=com_content&view=section&layout=blog&id=8&Itemid=58).

### PRESERVING THE HARVEST

Date: Sunday, August 21, 2011, 9:00-4:00

Location: Foxglove Farm, Salt Spring Island

Cost: \$95+\$25 materials fee plus HST (lunch included)

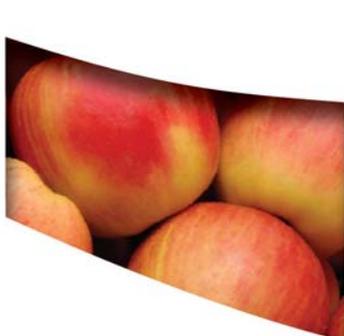
Instructor: David Mincey

Explore with Chef David Mincey how to creatively and safely make your own preserves and how to dehydrate and freeze fresh foods. For more information and a listing of other workshops, visit

<http://www.foxglovefarmbc.ca/programs/program-descriptions-2011/#preserving>.



**REMEMBER...**



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**Got an Organic Question? Try Cyber-help** <http://www.certifiedorganic.bc.ca/rcbtoa/index.html>

*If you change your address or contact information send it to your CB office as soon as possible so that you don't miss out on receiving a BCOG and other materials.*